

① Welcome Aperitif Cocktails On Arrival

BOURBON OLD FASHION OR CHAMPAGNE CHAMBORD ROYAL

② Let's Start

PARISIENNE OF MELON

With Ruby Port

TUSCAN BEAN & VEGETABLE SOUP

With orzo pasta, cheese scone & Cumbrian butter

GARLIC WILD MUSHROOMS (V)

Toasted brioche and poached egg

SESAME CRUSTED TUNA

Japanese dipping sauce and Asian salad

GOATS CHEESE & BEETROOT TART TATIN (V)

Whipped thyme mascarpone

③ Palate Cleanser

CHILLED SICILIAN LIMONCELLO

④ The Main Event

ROAST BALLOTINE OF TURKEY IN SMOKED BACON

Sausage meat and cranberry stuffing, chipolatas, roast potatoes & cranberry jus

SEARED FILLET STEAK, POACHED OYSTER

With Pernod butter, pave potato and carrot

ROAST BREAST OF DUCK & DUCK SPRING ROLL

Spaghetti vegetables and spiced jus

CONFIT SUPREME OF COD

Potato crumble, spinach and sauce soubise

RATATOUILLE TART WITH GLAZED GOATS CHEESE (V)

Balsamic dressed rocket

⑤ And The Sweet Ending

RUM INFUSED CHRISTMAS PUDDING

Brandy butter sauce & berries

MANGO & LIME PANNA COTTA

Fresh mango, dehydrated lime slice & mint

BELGIAN CHOCOLATE DELICE

With black cherries

BAILEY'S ESPRESSO MARTINI COCKTAIL

Absolut Vodka, Kahlua coffee liqueur, Bailey's and Espresso

FESTIVE GLOBAL CHEESE BOARD

With our own cracker shards, fruit chutney & Christmas cake

⑥ Hot Drink & Mince Pie

COFFEE, CAPPUCCINO, LATTE, ESPRESSO OR POT OF TEA